



Level 4

Fun at Kids Central 11 Snow Brownies



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Little Fox Readers

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Attention, students and teachers. Because of heavy snow, we will close the school at two o'clock today," Ms. Folani's voice announced over the loudspeaker. "We want everyone to get home safely."

In her second-grade room, Nina wondered, "Will we have Kids Central today?"



In his third-grade room, Jason wondered the same thing.

Just then Miss Shelly stuck her head in the door. "We'll start Kids Central at two today. You'll stay until your parents arrive to pick you up, okay?" she said.

Jason nodded. Bobby gave her a thumbs-up sign.



“Nina, Izzie, and Bobby, your moms just called. They will be here at four o’clock,” Miss Shelly said. “That gives us just enough time for our activity. Did you all bring your aprons?”

“What about my dad?” Jason asked. “When is he coming?”

Jason’s dad always picked him up on



Wednesdays. And they always went out for pizza afterward.

“I haven’t gotten a call from your dad yet. But don’t worry, I’m sure he’ll come at five o’clock as usual,” Miss Shelly said.

“Today we’ll bake snow brownies,” said Miss Shelly.

“Yay! Brownies,” Izzie said. “But



what's a snow brownie?"

Jason didn't hear Miss Shelly's answer. He was still thinking about his dad. Why hadn't he called?

"Step 1: Preheat the oven to 175 degrees Celsius. Jason, would you do that?" Miss Shelly asked.

"What? Oh, okay." Jason set the



temperature on the oven.

"Step 2: Grease a baking pan. Miss Shelly, can I grease the pan this time?" Nina asked.

"Of course. Here is some oil and a paper towel," the teacher said. "Who will read step 3?"

"Me! Step 3: Beat the melted butter



and sugar. Sugar, please.” Izzie held out her hand for the sugar.

“Step 4,” Bobby read. “Beat in eggs and vanilla.”

“Step 5: Stir in cocoa powder and flour. Hellooo, Jason! Can you pour the flour?” Nina asked.

“Step 6: Stir in salt and baking powder.”



Izzie added the salt and baking powder.

“We’re ready to bake!” Miss Shelly lifted the pan into the oven. “These should be done in about 27 minutes.”

While the brownies baked, the kids measured the snow that had collected on the windows. “12 centimeters here!” Izzie cried.



“Time to turn these into snow brownies,” Miss Shelly called.

Each kid placed a paper snowflake over the baking pan. Miss Shelly shook powdered sugar on top. When the kids lifted the paper snowflakes, there was a pretty snow pattern.

Five o’clock came and went. After



everyone left, Miss Shelly and Jason cleaned the tables and washed the dishes. Then they read a book together. Finally, at six o’clock, the gym door opened.

“What is that delicious smell?” a man asked.

“Dad!” Jason jumped up and ran to his father.



“Sorry I’m late. I was in a meeting and couldn’t use my phone,” his dad said. “Ready to go home? I’m afraid it’s too snowy for pizza.”

“That’s okay. We can have brownies for dinner!” Jason said.

Things You’ll Need



1/2 cup flour



oil and a paper towel



1 teaspoon vanilla



1/3 cup unsweetened cocoa powder



2 eggs



1/4 teaspoon salt



1/2 cup butter



1 cup sugar

1/4 teaspoon baking powder



powdered sugar

Do It Yourself



1) Preheat oven to 175°C.



2) Grease a 20 x 20 cm pan.



3) Beat melted butter and sugar.



4) Beat in eggs and vanilla.



5) Stir in cocoa and flour.



6) Stir in salt and baking powder.



7) Pour batter into greased pan.



8) Bake for 25 to 30 minutes.



9) If you'd like, place a paper snowflake over the pan and sift powdered sugar over it. Remove the paper snowflake when you're done.



10) Cut into squares.



11) Enjoy!